

# Dark Chocolate Mousse

Serves 6

I tried seven different mousse recipes before I came up with this one. I had trouble melting chocolate and then mixing in egg yolks without leaving bits of hardened chocolate. The egg whites lost most of their fluff if you stirred them into the chocolate enough to remove the white streaks. I tried imported Belgian chocolate and Hershey's bits. I also looked for a vegetarian option that didn't use gelatin. I finally found out that the biggest crowd pleaser was the easiest to make and it is also vegetarian. I use cocoa to skip the double boiler and melting problems and dark chocolate cocoa for an unusually dark rich appearance that contrasts well with mint and raspberries. This mousse has only five ingredients. It is almost instant, but I let it sit for an hour so the sugar completely dissolves. I added whipped cream cheese to add body. It holds up well in the refrigerator and may be made a day ahead.



## Ingredients:

- 1 cup sugar
- 6 Tbsp. Hershey's dark cocoa powder
- 6 Tbsp. Hershey's cocoa powder
- 2 cups heavy whipping cream
- 2 tsp. vanilla extract
- 4 oz. whipped cream cheese
- six fresh raspberries for garnish
- 6 fresh mint leaves for garnish

## Equipment:

- Small bowl
- Stand mixer with large bowl and wire whisk beater
- Serving bowl
- Plastic wrap



### Dark Chocolate Mousse:

<input checked="" type="checkbox"/>	Directions	Time (min)
	In a bowl add 6 Tbsp. dark cocoa and 6 Tbsp. cocoa powder and 1 cup heavy cream. Stir to combine	2
	Pour 1 cup cream and 2 tsp. vanilla into a mixing bowl	1
	To the cream, add 4 oz. whipped cream cheese	1
	Add the cream and cocoa mixture	1
	Blend cream on medium high speed until soft peaks form. Scrape sides and bottom of bowl.	4
	Beat on high speed to form stiff peaks. Scrape sides of bowl with spatula.	1
	Transfer to serving bowls	2
	Cover with plastic	2
	Refrigerate for an hour to allow sugar to completely dissolve for ultimate smoothness	60
	Top with whole raspberries and garnish with mint	2
	Total	76